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# UNITED STATES.

## MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HYGIENE.

[Adopted since Jan. 1, 1910.]

### BRIDGEPORT, CONN.

#### PROTECTION OF FOODSTUFFS.

SECTION 1. No person shall expose, sell, or offer for sale for human consumption any breadstuffs, cake, pastry, candy, confectionery, dried fruits, or shelled nuts outside of any building or in any window or doorway, or any alley, street, sidewalk, or thoroughfare, unless such food is properly protected from insects, dust, dirt, and other foreign or unwholesome material by suitable coverings.

SEC. 2. Any person violating this by-law shall, upon conviction, be fined not more than $25. (By-law, board of health, adopted May 9, 1911.)

### SOMERVILLE, MASS.

#### MILK—REGULATION OF THE PRODUCTION AND SALE.

1. No person, firm, or corporation shall engage in the production, sale, delivery, or distribution of milk in the city of Somerville except in accordance with the provisions of revised laws of Massachusetts and of acts of the legislature additional thereto or in amendment thereof, and in compliance with the following rules and regulations of the board of health of said city.

2. Every person, firm, or corporation producing, keeping, or offering for sale milk in the city of Somerville shall annually, before the 1st day of June, make written application to the inspector of milk for a license on forms prescribed by the board of health. No person in the city of Somerville shall engage in the business of producing milk for sale or in the sale or distribution of milk without a license so to do, under these regulations and such other conditions as the board of health may impose; and said license shall be revoked if the licensee fails to comply with the conditions of his license or the regulations of this board. All persons having a license to sell, deliver, or distribute milk in the city of Somerville shall keep a copy of the license constantly posted in a conspicuous place on the premises, and every person using a carriage or other vehicle for the delivery of milk for the purpose of sale in the city of Somerville shall have his name, license number, and place of business legibly placed on each outer side of such carriage or vehicle.

3. No milk shall be produced, kept, sold, or offered for sale in the city of Somerville from any cow or cows that are not properly cared for, or from any cow or cows within 15 days before or 15 days after parturition, or that have not, within one year, been examined by competent authority and certified to be free from all diseases dangerous to the public health, or that are kept in a stable that is not in a clean, healthful, and sanitary condition, and that is not open to inspection by the board of health or the milk inspector at all times.

4. No milk shall be produced, kept, sold, or offered for sale in the city of Somerville unless it has been strained, mixed, and cooled immediately after it is drawn from the cow. Said milk shall not be strained, mixed, or cooled in any room which is not provided with tight walls and floor of such construction as will allow easy and thorough cleaning, or which is not kept constantly clean, or which is occupied by horses, cows, or other animals; or in any room which is used in whole or in part for domestic or sleeping purposes, unless the storage

room for milk is separated from the other parts of the building and provision made for the exclusion of outside dust and flies, to the satisfaction of the board of health.

5. Milk kept for sale in any shop, restaurant, market, bakery, or other establishment shall be stored in a covered cooler box or refrigerator. No vessel containing milk for sale shall be allowed to stand outside of said cooler box or refrigerator, except while a sale of said milk is being made. Every such cooler box or refrigerator shall be properly drained, cleansed, and cared for, and shall be kept tightly closed, except during such intervals as are necessary for the introduction of milk or ice; and shall be kept only in such locations as shall be approved by the board of health.

6. The milk inspector shall, under the direction of this board, investigate and take samples, to determine the quality of the milk sold, offered, or exposed for sale, or intended for sale in this city; and he shall make, or cause to be made, examinations and inspections thereof, to ascertain whether or not adulterated or impure milk is sold, kept, offered, or exposed for sale, or intended for sale in said city, contrary to the statutes of this Commonwealth, or to the provisions of these rules and regulations. He shall visit dairies supplying milk in, and to the inhabitants of the city of Somerville, and all places where milk is stored, kept, or offered for sale, as often as deemed necessary by this board; and he shall report the conditions thereof at the time of such inspection, in writing, to this board. He shall act as agent and prosecuting officer for the board of health in all matters pertaining to milk.

7. All cans, bottles, or other vessels of any sort used in the production, storage, sale, or distribution of milk in this city shall be cleaned and sterilized with boiling water or steam before they are again used for the same purpose; and all cans, measures, or other utensils made of metal shall be kept free from dents and rust, and there shall be proper appliances for washing all utensils used in the production, mixing, storage, sale, or distribution of milk; and all such utensils shall be washed, cleaned, and sterilized with boiling water or steam, regularly, after being so used.

8. The water used in washing apparatus and utensils must be from a public water supply, or if from any other source its use must be subject to the approval of the board of health.

9. No milk shall be brought into or carried within the city of Somerville for the purpose of sale which has been carried upon any wagon or vehicle which is not clean and free from offensive odors, or upon which swill, refuse, garbage, or decaying, unwholesome, or filthy matter is carried.

10. No person, by himself, or by his servant or agent, or as the servant or agent of any other person, firm, or corporation, shall, in the city of Somerville, sell, exchange, or deliver, or have in his custody or possession with intent to sell, exchange, or deliver, any milk, skimmed milk, or cream which contains more than 500,000 bacteria per cubic centimeter, or any pathogenic microorganism, or the temperature of which is in excess of 50° F.

11. Every person engaged in the production, storage, transportation, sale, delivery, or distribution of milk for sale in this city shall notify the board of health immediately on the occurrence of any case or cases of infectious disease, either in himself or his family, or among his employees or their immediate associates, or within the building or premises where milk is stored, sold, or distributed, and at the same time shall suspend the sale or distribution of milk until authorized to resume the same by the board of health. No vessel which has been handled by a person suffering from a disease, or which is on the premises of a person in whose family or household infectious disease exists, shall be removed to hold or convey milk until it has been thoroughly disinfected and sterilized under the supervision of an agent of the board of health.

12. Bottles or other milk containers shall not be left with any family in which there is any contagious disease, but milk may be delivered to such families by pouring into vessels furnished by said families. No bottle or other container, previously left with any family in which a contagious disease occurs, shall be removed therefrom except with the consent of the board of health in writing.

13. For the purpose of enabling the board of health to carry out and enforce the provisions of these rules and regulations, the milk inspector, acting as the authorized agent of, or any other qualified inspector or agent of the board of health, or any member of said board, shall, at all times, have free access to all barns, stables, dairies, creameries, stores, wagons, and all other buildings or premises in which cattle are kept from which any part of the milk

supply of the city of Somerville is obtained, or in which milk is received, kept, bottled, canned, or offered for sale, for the purpose of making inspection of said premises, cattle, vehicles, cans, vessels, measures, and other utensils used in conducting the handling, sale, and delivery of milk, and for the purpose of taking for analysis or other tests to determine its quality samples of milk kept or intended for sale in the city of Somerville.

14. Whoever tests milk or cream which is to be offered for sale in any form, by tasting, shall do so by means of a spoon or piece of wood, paper, cardboard, or other article, and such spoon, piece of wood, paper, cardboard, or other article shall not again be brought in contact with the milk intended for sale, or be used for testing milk until after being thoroughly washed and sterilized. No person shall permit his hands, fingers, lips, or tongue to come in contact with milk intended for sale in any form. All persons engaged in the tasting, mixing, or handling of milk for sale in any form shall, before engaging in such tasting, mixing, or handling, thoroughly clean his hands and finger nails, and keep them clean and dry during such tasting, mixing, or handling. No person shall permit his hands while wet to remain or pass over any open vessel containing milk intended for sale in any form. No person shall fill a jar, can, or other receptacle with milk while the aforesaid jar, can, or other receptacle is held over an open vessel containing milk intended for sale in any form. No person who has sore throat, diarrhea, or is suffering from any other disturbance of the bowels, or has symptoms of infectious or contagious disease, who has been directly exposed to any infectious or contagious disease, shall engage in the handling of milk which is to be offered for sale or which is for sale.

15. No urinal, water-closet, or privy shall be located in rooms in which milk is handled, or so situated as to pollute the atmosphere of said rooms.

16. Dealers in milk are prohibited from allowing any person or persons not in their employ to loiter about the milk room or handle any vessel or utensil used in the sale and distribution of milk.

17. Every person, firm, or corporation in the city of Somerville engaged in the sale, delivery, or distribution of milk from dairies shall, upon request from the board, certify that the above rules are complied with by said dairies.

18. Whoever violates any of these regulations shall forfeit a sum not exceeding $100, excepting when otherwise provided by law.

All regulations heretofore made shall be repealed and these regulations shall take effect on the 10th day of May, 1910.

SEC. 19. All persons engaged in the sale of milk, cream, skim milk, or buttermilk having the possession or custody of a bottle, can, or other receptacle used in the sale, delivery, or transportation of milk, cream, skimmed milk, or buttermilk shall cause every such bottle, can, or receptacle to be cleaned immediately after the same has been emptied, and no such person shall deliver, receive, or have in his possession or custody any such bottle, can, or receptacle so used which has not been cleaned as aforesaid. (Regulation, board of health, adopted May 3, 1910.)

## SEATTLE, WASH.

### BAKERIES, RESTAURANTS, KITCHENS, ETC.—CONTROL AND REGULATION.

SECTION 1. For the purpose of this ordinance the words defined in this section shall be held and construed to have the meaning herein set forth. The word "bakery" shall be construed to mean any place used for producing, mixing, compounding, or baking, for sale or use in any restaurant, bakeshop, hotel, or other place, any bread, cakes, pies, biscuits, crackers, rolls, macaroni, or other food products of which flour or meal is the principal ingredient.

The words "restaurant" or "kitchen" shall be construed to mean any place where, for pay, persons are served with food or furnished with table board, or where food is cooked or prepared for serving to the public as food, excepting, however, private homes in which table board is served or public boarding houses. The word "confectionery" shall be construed to mean any place where candies, confections, or sweetmeats are sold or offered for sale. The words "candy kitchen" shall be construed to mean any place where candy, confectionery, or sweetmeats are manufactured, prepared, or concocted for public consumption. The word "basement" shall be construed to mean a lower story of any building which is less than one-half of its height below the grade of the street or streets on which it faces, or of the general level of the ground. The word "cellar"